APPETIZERS

SAMS GULF COAST CRAB BITES [4]

Fresh lump crab, lemon zest, fresh herbs, panko crust served with our house remoulade. 10.95

CRAB CAKES [2]

2 Jumbo, lump crab cakes seasoned with Old Bay, fresh herbs + sautéed golden brown. Topped with lemon butter sauce. 16.95

LONE STAR CALAMARI

Lightly breaded and fried calamari with jalapeños, and lemon butter. Served with marinara + serrano ranch. 13.95

SEARED AHI TUNA*

Spring mix, mandarin oranges, avocado, sesame seeds, wasabi vinaigrette + ponzu sauce. 13.95

SHRIMP BROCHETTE [4]

Jumbo shrimp wrapped in applewood smoked bacon and stuffed with jalapeño + cream cheese. Served with remoulade sauce. 13.95

CRAB QUESO

Lump crab meat, avocado + pico de gallo Served with jalapeño cheddar tortilla chips. 13.95

QUESO BLANCO

Served with salsa + fresh tortilla chips. Cup 7.95 | Bowl 9.95

STUFFED JALAPEÑOS [5]

Stuffed with shrimp, crab, Monterey Jack cheese. 9.95

SAMS SLIDERS

Classic cheeseburger + frazzled onions. 9.95

CHICKEN WINGS [10]

Sauces: Red hot, extra hot, volcano, spicy BBQ, honey bourbon BBQ, hot honey, lemon pepper, garlic parmesan. Regular 14.95 | Boneless 11.95

POPCORN SHRIMP

Regular or red hot. 9.95

FAJITA QUESADILLAS

Chicken or blackened shrimp with a blend of Cheddar and Jack cheese + pico de gallo. 11.95

APPETIZER SAMPLER

4 Sliders, 8 Boneless wings, 1 cup of Queso. 17.95 [Regular wings substitution 3.00]

BOAT SAMPLER

4 crab bites, popcorn shrimp, calamari, cup of queso. 17.95 [Crab queso substitution 3.00]

SALADS

Choice of balsamic, honey mustard, honey lime, wasabi, spicy peanut, bleu cheese, ranch, serrano ranch, Caesar or spicy ginger dressings.

SHRIMP CRAB AVOCADO SALAD

Jumbo shrimp, crab meat, avocado, grape tomatoes, kalamata olives, egg + choice of dressing. 16.95

GRILLED CHICKEN SALAD

Mixed greens, romaine lettuce, marinated chicken, jicama, tortilla strips, carrots, honey lime + spicy peanut dressing. 13.95

CLASSIC CAESAR SALAD

Grilled or blackened Chicken 14.95 | Shrimp 15.95

HOUSE SALAD

Garden or Caesar 4.95 | Wedge salad 5.95

SOUPS

SEAFOOD GUMBO

Classic Gulf Coast gumbo with shrimp + crab meat Cup 9.50 | Bowl 12.50

CHICKEN + SAUSAGE GUMBO

Cup 5.95 | Bowl 8.95

RED BEANS + RICE

Spicy red beans + white rice, andouille sausage Cup 4.95 | Bowl 7.95

SAMS BOAT
Gulf Coast Kitchen + Sports Bar

SOUP OF THE DAY

Cup 5.95 | Bowl 8.95

Sea salt fries Seasoned fries Mexican rice White rice

Red potatoes Cob corn Green beans Garlic spinach

Mashed potatoes Chef's vegetable of the day Coleslaw **Sweet potato fries** Red beans + rice [+2.00]

Loaded mashed potatoes [+ 1.00] Mac N' cheese [+ 2.00] Onion rings [+ 2.00] Cornbread muffins [+ 1.00] Hushpuppies [+ 1.00]

Sam's specialty menu items

DESSERTS

TRES LECHES CHEESECAKE

Triple layer cake with vanilla sponge cake, cheesecake, tres leches + cream cheese icing. 6.95

KEY LIME PIE

Key lime pie topped with whipped cream + lime. 5.95

BOURBON BREAD PUDDING

Sponge cake drenched in caramel, raisins, pecans + cognac whiskey with a bourbon glaze. 7.95 [Add vanilla ice cream 1.50]

CHOCOLATE CHIP BROWNIE SUNDAE

Warm brownie wedges, vanilla ice cream, chocolate sauce, whipped cream. 5.95

DRINKS

Topo Chico

FOUNTAIN

Coca Cola Diet Coke Sprite Dr. Pepper

Root Beer Minute Maid Lemonade Hi-C Fruit Punch Powerade Berry Blast

ICED TEA Unsweet

Sweet Peach Strawberry Mango

BOTTLED Bottled water

Apple Orange Cranberry Pineapple

JUICE

REDBULL

Regular Sugar Free Watermelon Blueberry Tropical

COFFEE

Citavo Regular Decaf

TEX MEX HAYSTACK BURGER

Pepper jack cheese, bacon, fried jalapeños, guacamole, chipotle mayo, lettuce, tomato, frazzled onions, artisan brioche bun. 14.50

BURGERS + SANDWICHES

Served with Sams seasoned fries + house-

made pickles. [Onion rings substitution 2.00]

Burgers are made with fresh ½ lb. Angus ground

provolone, Monterey Jack, bleu cheese or smoked

Lettuce, tomato, choice of cheese, artisan brioche

Smoked gouda cheese, bacon, fried egg, frazzled

onions, jalapeño garlic mayo, Texas toast. 14.50

beef. Cheeses: American, Swiss, pepper jack,

HALF POUND ANGUS BURGER

gouda.

bun. 12.95

TANGOVER BURGER

JALAPEÑO PATTY MELT

Double provolone cheese, sautéed onions, red + green jalapeños, Au jus mayo on garlic butter Texas toast. 14.50

BBQ BACON CHEESEBURGER

American cheese, spicy BBQ sauce, frazzled onions, bacon, lettuce, tomato, artisan brioche bun. 14.50

SHRIMP PO'BOY

6 fried jumbo shrimp with lettuce, tomato, tartar sauce, fresh French bread. 14.95

CHICKEN SANDWICH

Grilled, BBQ, crispy, or red hot topped with Swiss cheese, lettuce + tomato on a whole wheat bun. 13.95

SHRIMP BLT WRAP

BLACKENED SALMON

Sams signature blackened salmon fillet

Grilled flounder with homemade lemon

6 jumbo shrimp wrapped in applewood

Marinated chicken + shrimp with grilled

bell peppers, onions + mushrooms. 16.95

SHRIMP + CRAWFISH ÉTOUFFÉE

served over rice with garlic bread. 20.95

Choice of Redfish, Snapper or Flounder.

Grilled, blackened or fried. 23.95

[Does not include 2 sides]

GRILLED FISH

Crawfish tails + jumbo shrimp smothered in a

buttery blend of onions, peppers, celery, garlic

[Add 4 grilled, blackened or fried shrimp 4.00]

smoked bacon stuffed with jalapeño +

GRILLED FLOUNDER + LEMON BUTTER

butter sauce topped with shrimp + crab meat. 24.95

topped with hollandaise over mashed

potatoes + pico de gallo. 24.95

SHRIMP BROCHETTE

cream cheese. 24.95

MIXED GRILL

Blackened shrimp, chipotle mayo, bacon, lettuce, tomato + choice of jalapeño cheddar or flour tortilla. 12.95

ENTRÉES

Choice of 2 sides with select entrees. House salad counts as 2 sides. [Wedge salad substitution 1.00]

SNAPPER PONTCHARTRAIN

Breadcrumb coated snapper, seared and topped with Louisiana crawfish tails, shrimp, crab meat +mushrooms. 24.95

Seafood Specialties

BOILED CRAWFISH W/ CORN + POTATO

1 pound. Market price.

LOW COUNTRY BOIL

½ pound snow crab, 8 boiled shrimp,

sausage, mushrooms, potato + corn. 23.95

BOILED SHRIMP W/ CORN + POTATO

1 pound. 18.95

SNOW CRAB W/ CORN + POTATO

1 pound. 25.95

OYSTERS ON THE 1/2 SHELL*

OYSTERS ROCKEFELLER

spinach + Jack cheese. 14.95

OYSTERS LUIS

shrimp, jalapeño, bacon + jack cheese.15.95

SEAFOOD BASKETS

GULF COAST TACOS

Seafood tacos served with shredded cabbage,

cilantro, serrano ranch, Mexican rice, pico de gallo,

corn relish + choice of refried or borracho beans +

FISH TACOS

12.95

Grilled, blackened or fried

Served with Sams seasoned fries, cole slaw,

FRIED SHRIMP BASKET [8] 16.50

FRIED CATFISH BASKET [4] 16.50

1 catfish fillet, 2 crab bites, 4 shrimp.

FRIED COD BASKET [3] 17.50

SAMPLER BASKET 17.50

corn or flour tortillas.

SHRIMP TACOS

12.95

Grilled, blackened or fried

hushpuppies. [Onion rings substitution 2.00]

6 oysters on the ½ shell covered with fresh

6 oysters on the ½ shell broiled with

TOP SIRLOIN

12 ounce premium Top Sirloin grilled just the way you like it. 23.95 [Add 4 grilled, blackened or fried shrimp 4.00]

GRILLED GULF SHRIMP

8 Grilled or blackened shrimp. 17.95

SHRIMP PASTA DIABLO

Blackened shrimp, penne pasta, bell peppers, spicy parmesan cream sauce. Served with garlic bread. 18.95 [Does not include 2 sides]

SHRIMP + GRITS

Creamy grits topped with 6 blackened shrimp, chipotle cream sauce, chopped bacon, green onions + grape tomatoes. \$21.95 [Does not include 2 sides]

GRILLED CHICKEN

Herb marinated chicken breast. 16.95

M M